

Silver Lunch Menu \$25.00 per guest

Appetizer

Choose One in Advance

Shanghai Spring Rolls with
Pickled Ginger Cucumber

Thai Caesar Salad

Cranberries, Shaved Parmigiano-Reggiano and Radish

Popcorn Pork Dumplings with Brown Butter

Roasted White Corn, Tomatoes & Parmesan Cheese

Choice of Entrée

Choose Two in Advance

Crispy Tiger Prawns

Yukon Potato, Steamed Broccoli, Caramelized Grand Marnier Sauce

Kung Pao Chicken

Roasted Peanuts, Mushrooms & Herbed Brown Rice

Shaking Vietnamese Beef Tenderloin

Zucchini, Jalapeno Pepper, Scallions, Herbed Brown Rice

Choice of Dessert

Choose One in Advance

Warm Chocolate Cake with Raspberry Sauce

Golden Lunch Menu \$35.00 Per Guest

Hors d'oeuvres

Optional

Appetizer

Dumpling Sampler

Shrimp, Chicken, Mushroom, Vegetable, Pork

Soup or Salad

Choose one in advance

Bibb Lettuce, Arugula, Vine-Ripe Tomato, Artichoke Hearts

Reduced Balsamic Vinaigrette

Macau Clam Chowder with Shrimp Toast

Shrimp, Fennel, Tomatoes, Celery, Cilantro & Potato

Choice of Entrée

Choose Two in Advance

Roasted Tiger Prawns

White Corn, Scallions, Caramelized Red Pepper Sauce

Grilled Wild Scottish King Salmon

Sake, Ginger, Miso Marinade, Mashed Yukon Potato, Black Bean Sauce

Grilled Organic Chicken Breast

Snap Peas, Herbed Brown Rice, Szechwan Peppercorn Sauce

Crispy Duck

Sweet Potato Puree, Snap Peas, Cauliflower, Star Anise Sauce

Dessert

Choose One in Advance

Warm Chocolate Cake

Raspberry Coulis

Mango Cheese Cake

Fresh Mango & Mango Sauce

Jade Lunch Menu \$45 Per Guest

Appetizers

Panko Crusted Jump Crab Cakes

Mandarin Orange, Fennels, Shallots & Sun Dried Tomato Sauce

Soup or Salad

Choose in Advance

Thai Caesar Salad

Vine-Ripe Tomatoes & Baby Arugula

Wild Mushroom and Chicken Ravioli in Lemongrass Coconut Broth

Choice of Entrée

Choose Two in Advance

Butter Poached Lobster Tail (6oz.)

Lobster Cream Sauce & Lime Orzo

King Salmon Stuffed with Jumbo Crabmeat

Coconut Lemongrass Sauce

Grilled Filet Mignon

With Dry Spice Rub & Star Anise Demi

Grilled Lamb Chop

Roasted Jalapeno & Soy Marinade

Sides (Serve with Entrée)

Roasted Chinese Eggplant, Green Beans, Multi Grain Brown Rice

Dessert

Choose One in Advance

Chocolate Sampler

Ginger Panna Cotta with Exotic Fruits

Weekend Brunch Buffet \$35.00 per guest for 50 + Guests

Butlered Hors D'oeuvres

Pork Dumpling Vegetables Dumpling, Chicken Satay & Shrimp Spring Rolls

Salad

Choose One in Advance

Organic Chopped Asian Salad with Two Vinaigrette
Thai Caesar Salad with Parmesan Cheese and Chinese Puff

Egg Fu-Yuan Station (Chinese Egg Omelets)

Noodle Station

Choose one in Advance

Udon Noodles

Pork Ragu Sauce, Cucumber, Egg Crepe, Beans Sprouts

Rice Noodles

Curry Chicken Broth with Five Varieties of Condiments

Entrees

Choose Three in Advance

Kung Pao Chicken with Mushrooms and Peanuts

Barbecue Baby Spare Ribs

Crispy Prawn with Caramelized Grand Marnier Sauce

Vietnamese Shaking Beef

Grilled pork Tenderloin

Pan Roasted Salmon with Soy, Ginger & Miso Glaze

Dessert

Chocolate Cakes, Pastries, Cookies and Fresh Fruits

Optional Sushi (addition per person)

Regular (\$5), Fancy (\$7), Sushi, Makin & Sashimi (\$10)